

— 10 YEAR ANNIVERSARY MENU —
HAMROCK'S RESTAURANT
An American Place.

Appetizers

Boursin Spinach Dip ^{GF} Rice crackers, tortilla chips, , topped with a parmesan-panko blend. 11

Tuna Poke * Over crispy rice cakes with mango and pickled ginger. 17

Pork Belly Lollipops ^{GF} With a maple bourbon glaze, panko, chopped pistachios, and pickled red onions. 13

Arancini Crusted Meatballs ^{GF} Risotto wrapped beef and pork meatballs over sundried tomato cream sauce and fresh parmesan. 13

Pineapple-Lemongrass Chicken Saté ^{GF} Served with a hot honey chili sauce, marinated cucumbers 11

Firecracker Shrimp Spiced shrimp with a sweet chili glaze over griddled corn cakes. 13

Mini Crab Cakes ^{GF} Crab cakes with Old Bay Remoulade over southern slaw . 16

Soup & Salad

Lobster Bisque ^{GF} 9‘ cup

Chef's Soup ‘ cup

Strawberry Spinach Salad ^{GF} Pecans, watermelon radish, cucumber, goat cheese crumbles, champagne vinaigrette. 12

Red & White Quinoa Salad ^{GF} Arugula, cauliflower, corn, grape tomatoes, radish, lemon dijon vinaigrette. 11

Caprese Salad ^{GF} Mozzarella, red tomatoes, basil cream, balsamic glaze. 11

Organic Mixed Greens Salad ^{GF} Tomatoes, cucumbers, radishes, parmesan, balsamic vinaigrette. 10

Wedge Salad ^{GF} Avocado chimichurri, candied bacon, radish, cucumbers, with tomatoes. 10

Caesar Salad ^{GF} Romaine, parmesan, garlic croutons, with Caesar dressing. 10.50

| | |
|---------------------|----|
| Add white anchovies | 4 |
| Add grilled chicken | 10 |
| Add sauteed shrimp | 10 |
| Add grilled steak * | 16 |

* May contain raw or undercooked items that may increase foodborne illness risk.

GF: Gluten Free.

Please inform your server of any food allergies.

Entrées

Southern Fried Chicken ^{GF} Boneless fried chicken breast served with mashed potatoes, gravy and glazed carrots. 21

Panko Parmesan Chicken
 Side gravy,
 over orecchiette mac n cheese, tomato cream, cheddar jack, parmesan. 22

Grilled Meatloaf ^{GF} Mushroom-bacon gravy, mashed potatoes, garlic green beans, 24

Red Wine Braised Short Ribs ^{GF} Onion soup broth, mashed potatoes, melted fontina cheese. 35

Sauteed Rockfish Fillet ^{GF} Artichoke-poblano puree, au gratin potato, provencal sauce, grilled asparagus. 35

Tomahawk Pork Chop *^{GF} Bordelaise Sauce, mashed potatoes, crispy brussels sprouts and shishito peppers with chipotle cream. 35

Grilled NY Strip ^{GF} * 12oz steak, mashed potatoes, garlic green beans, chipotle lime butter. 42

Seafood Paella Sauteed mussels, shrimp, andouille sausage, calamari with seasoned rice. 30

Duck Breast * Served with crispy duck potato cake, carrot & bok choy sauté with ginger & hoisin bbq glaze. 36

Steak Tacos * Flour tortilla, avocado chimichurri, pico de gallo, slaw, cilantro. Side Rice 24

Crab Cakes ^{GF} Old Bay remoulade, grilled zucchini, au gratin potato cake. 34

Grilled Salmon ^{GF} * Salmon filet drizzled with pomegranate molasses, basil cream, confetti rice, mango salsa, glazed carrots 28

Entrée Salads

Greek Shrimp Salad ^{GF} Chopped romaine, creamy Italian vinaigrette, tomatoes, cucumbers, kalamata olives, feta cheese. 21

Grilled Salmon Salad ^{GF} * Mixed greens, tomatoes, cucumbers, radishes, balsamic vinaigrette, pomegranate glaze, basil cream. 27

Monterey Fried Chicken Salad ^{GF} Chopped romaine, corn, tomatoes, cucumbers, candied pecans, sundried cranberries, honey mustard, mandarin oranges, cheddar-jack cheese. 21

Chop House Steak Salad ^{GF} * Grilled NY steak, chopped romaine, watermelon radish, Persian cucumbers, grape tomatoes, dried cranberries, pecans, mild chipotle ranch. 27

Chicken and Avocado Salad ^{GF} Grilled chicken breast, corn, mangoes, black beans, pepita seeds, Cotija cheese, tortilla strips, cilantro lime vinaigrette. 21

Stuffed Avocados ^{GF} Avocado halves topped with choice of shrimp & crab salad or chicken salad with pecans.
 Chicken 17 Both 20.50 Seafood 24

Sandwiches

Crab Cake Sandwich ^{GF} Crab cake, brioche bun, lettuce, tomato, Old Bay remoulade, fries, with southern slaw. 24

Shrimp & Crab Roll Shrimp and crab salad, fresh dill, lemon, mayonnaise, toasted new england style bun, served with pasta salad and grilled asparagus. 24

Chicken Salad Sandwich Chicken salad, celery, sundried cranberries, apples, candied pecans, lettuce, tomato, toasted walnut raisin bread, served with mixed greens. 17

House Burger * 7oz burger, lettuce, tomato, pickle, brioche bun, mayonnaise, served with fries. 17

Add American, or cheddar 1
 Add bacon 2

Vegetarian

Eggplant Involtini ^{GF} Eggplant stuffed with ricotta, spinach filling, tomato sauce, grilled zucchini, parmesan. 22

Grilled Corn & Artichoke Risotto ^{GF} chopped tomatoes, garlic, touch of cream, lemon and parmesan. 21

Pasta

Penne Pasta Shrimp Shallots, garlic, peppers, andouille sausage, Cajun cream, parmesan. 26

Fresh Tagliatelle Pasta “Sunday Sauce” pork and beef meatballs, Italian sausage, rich tomato sauce, broccoli, parmesan. 24

White Wines

| | Glass / | Bottle | | Glass / | Bottle |
|---|---------|--------|--|---------|--------|
| Pinot Grigio Punzi, Italy <i>Easy drinking Italian Pinot</i> | 9 | 34 | Albariño , Columnna, Spain <i>Refreshing white with vibrant aromas and flavors of citrus and peach</i> | 14 | 50 |
| Pinot Blanc Mader, Alsace <i>Apple, pear, melon, mild citrus, easy nice finish</i> | | 42 | Sparkling* Montelliana Prosecco , Italy, Dry Italian sparkling wine | 9.75 | 38 |
| Sauvignon Blanc Ponga, New Zealand <i>Crisp wine with undertones of passion fruit and lime - refreshing balance</i> | 12 | 42 | Champagne* Charles Orban France <i>Mouthwatering Champagne, citrusy acidity</i> | | 80 |
| White Bordeaux Semillion Sauvignon Blanc Blend, France <i>Rich, full & aromatic with a clean finish</i> | 12 | 42 | Sparkling Rosé*, Rouanne-Brut nature , Rhone-France <i>Crisp and refreshing pink grapefruit, strawberries and tropical fruit</i> | | 66 |
| Chenin Blanc Remhoogte, South Africa <i>Clean crisp, fresh wine with subtle fruit notes of apricot, guava and lime</i> | 12 | 42 | Rosé* La Galope , France <i>Crisp, bright, strawberry notes</i> | 9 | 34 |
| Chardonnay Hayes Ranch, California <i>Crisp citrus and pear, highlighted by gentle vanilla oak</i> | 9 | 34 | Rosé* Dio Fili , Greece <i>Ripe stone fruit, red apple freshness, medium bodied</i> | 11 | 40 |
| Chardonnay Meadowcroft, Napa-California, Bouquet of citrus, vanilla, butterscotch and mild oak | | 58 | Bottled Beer | | |
| Riesling St.Christopher Kabinette, Mosel, Germany, Apple, pear, melon and tropical fruit. Nice balance, not too sweet or light | 10 | 38 | Miller Lite | | 6 |
| Sancerre Christian Lauverjat, Loire Valley, France, Medium bodied, crisp and dry with tangy citrus & smoky minerals | | 60 | Yuengling Lager, DC Brau Pils | | 7.50 |
| Loire Sauvignon Blanc Domaine De Chevilly-Quincy, France, Classic Loire Sauvignon Blanc, dry profile with citrus, grassy notes | | 48 | DC Brau the Public Pale Ale | | 7.50 |
| Verdiccio Sartarelli, Italy <i>Vibrant dry Italian white with signature bitter almond finish</i> | 12.50 | 44 | Fairwinds Brewing Co. Quayside <i>Kolsch, Howling Gale IPA</i> | | 7.50 |
| | | | Sierra Nevada Pale Ale, Heineken 0% N/A | | 7.50 |
| | | | Angry Orchard Hard Cider Crisp Apple | | 7.50 |
| | | | Green's Amber Ale , Belgium 16.9oz | | 14 |

Red Wines

| | Glass / | Bottle | | Glass / | Bottle |
|---|---------|--------|---|---------|--------|
| Merlot Alias, North Coast California <i>Estate grown, dark chocolate, dried plums and vanilla</i> | 9.75 | 36 | Cabernet Sauvignon McManis, California <i>Dark color with dark berry fruit, oak aging and a hint of smoke & pepper</i> | 9.75 | 36 |
| Merlot Ramsay, North Coast, California <i>Intense flavors of blackberry and subtle hints of black pepper</i> | | 44 | Cabernet Sauvignon Noble Hill, South Africa <i>Intense Cabernet w/ 2 years in French Cognac barrels adds richness & spice</i> | | 46 |
| Malbec Nampe, Argentina <i>Aromas of cherry, plum & blackberry with notes of chocolate, cherry & tobacco</i> | 9.75 | 36 | Cabernet Sauvignon Manso de Velasco, Chile <i>Intense dark color, hints of leather soft spice and long tannins</i> | | 90 |
| Malbec Chateau du Cedre, France <i>France is long forgotten as the home of the original Malbec. Fruity, spicy aromas for sophisticated wine</i> | | 60 | Cabernet Sauvignon Rockpile Ridge, Sonoma-California <i>Bold blackberry, hints of leather and chocolate</i> | | 99 |
| Zinfandel Mauritsen, Dry Creek Valley-California <i>Balance of fruit, spice, structure, plush tannins</i> | | 75 | Pinot Noir Tortoise Creek, California <i>Aged in French oak, red cherry with fruity & floral aromas</i> | 9.95 | 38 |
| Zinfandel Tortoise Creek, California <i>Rich and bursting with sweet berry flavors and overtones of blackcurrant</i> | 12 | 42 | Pinot Noir Au Bon Climat, Santa Barbara <i>Strawberries, raspberries joined by anise with mouth filling intensity</i> | | 58 |
| Zinfandel-Blend Prisoner, California <i>The classic big, bold, jammy famous California</i> | | 85 | Claret-Skyside Red Newton, California <i>Complex dark berry flavors with hints of clove, juniper & chocolate</i> | | 55 |
| Tempranillo Montecastrillo, Spain <i>Soft and bright red with intense strawberry and raspberry flavors</i> | 13.50 | 44 | Grenache Mas Amiel "Diseau Rare", France <i>Prominent cherry, fresh fruit, smooth texture, soft tannins</i> | | 70 |
| Vina Real Rioja Reserva, Spain <i>90% Tempranillo blend, cherry, melted tannins, vanilla auf and leather</i> | | 45 | Amarone Ca'lo Bionda, Italy <i>Intense with great balance and long finish</i> | | 98 |
| Cabernet-Syrah Remhoogte Estate Blend, South Africa <i>2 years in French oak lead to a bold wine with spice, earth chocolate & bacon</i> | 14 | 46 | Chianti Classico Otello, Italy <i>The famous Chianti Classico, intense with great balance</i> | | 48 |
| Bordeaux Hout Mondesir, France <i>Dark ripe fruit, spices, oak and licorice</i> | | 58 | Barolo Mauro Molino, Italy <i>Smooth palate, velvety tannins, rich and ripe fruit</i> | | 84 |